Operating and installation instructions
Ceramic cooktops with induction

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - AU, NZ

M.-Nr. 09 319 470

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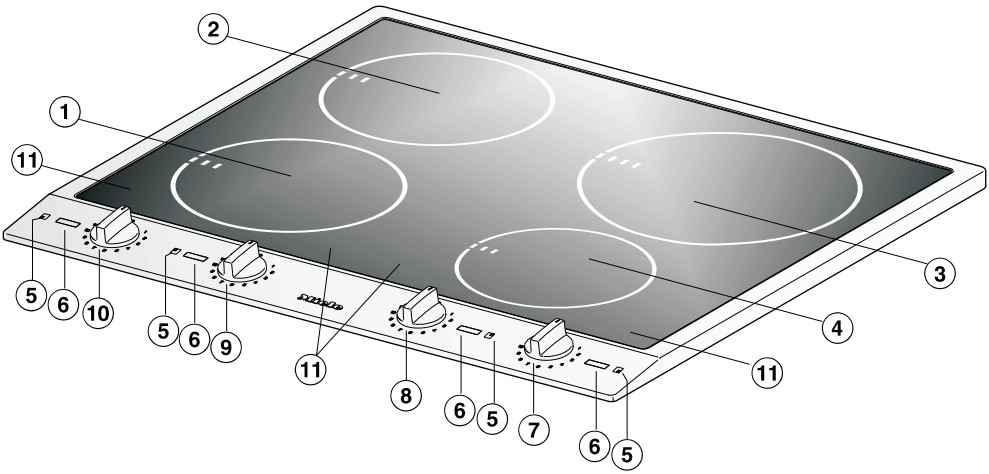
Guide to the appliance

Cooktop



①②④ Cooking zones with Single Booster (BI)

③ Cooking zone with TwinBooster (BI/II)

⑤ Symbols to indicate which cooking zone the control is for

⑥ Indicators

Cooking zone controls:

⑦ Front right

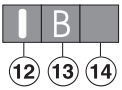
⑧ Rear right

⑨ Rear left

⑩ Front left

⑪ Display

Indicators



⑫ In-operation indicator

⑬ Booster indicator

⑭ Residual heat indicator

Display

U = No pan on cooking zone or pan unsuitable

A = Auto heat-up

I = Booster I

II = Booster II (only for cooking zones with TwinBoosters)

L = System lock (see "Safety features")

Cooking zone data

Cooking zone	Minimum to maximum ∅ in cm*	Rating in watts for 230 V**	
Front left	14 - 19	Normal: With Booster:	1850 3000
Rear left	14 - 19	Normal: With Booster:	1850 3000
Rear right	16 - 23	Normal: with Booster I: With Booster II:	2300 3000 3700
Front right	10 - 16	Normal: With Booster:	1400 2200
		Total:	7400

* Pans of any diameter within the given range may be used.

** The wattage quoted may vary depending on the size and material of the pans used.

This appliance complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This appliance must only be used to cook food and keep it warm.
Any other usage is at the owner's risk and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

▶ This cooktop is not suitable for outdoor use.

▶ This appliance must not be installed and used in mobile installations such as ships etc.

▶ Do not modify this appliance.

Safety with children

▶ Activate the system lock to ensure that children cannot switch on the appliance inadvertently.

▶ Children should be supervised to ensure that they do not play with the appliance.

▶ Older children may only use the cooktop when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance, make sure that the connection data on the data plate (voltage and rated load) match the mains electricity supply. This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ For safety reasons, this appliance may only be used after it has been built in.

▶ Never open the housing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the warranty is invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ This appliance is not intended to be operated by means of an external timer or separate remote control system.

▶ Do not use the cooktop if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock!

▶ If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the cooktop is electromagnetically charged, and that this could affect a pacemaker.
If in any doubt, consult the manufacturer of the pacemaker or your doctor.

▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc., do not leave them in the immediate vicinity of the cooktop.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ Do not leave the appliance unattended whilst it is in use.
Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.
Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.

▶ Do not use the appliance as a resting place for anything else.
Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning.
Depending on the material, other objects left on the cooktop could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Switch the cooking zones off after use.

▶ Installing several appliances
Do not place any hot pots or pans near the spacer bar as they could damage the sealing strip of the spacer bar.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

▶ Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Do not use pots and pans on the ceramic cooktop with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the cooktop surface permanently.

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. Because induction heating works extremely quickly, the base of the pan could heat up to the temperature at which oil or fat self-ignites within a very short time.

▶ Keep the cooktop clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the cooktop whilst they are still hot, using a shielded scaper blade.
Take care not to burn yourself.
Once the residues have been removed, allow the appliance to cool down, and then clean with the Original Miele ceramic and stainless steel cooktop cleaner.

▶ When using an electrical appliance, e.g. a hand-held mixer, near the cooktop, ensure that the connection cable doesn't come into contact with the cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ This appliance is fitted with a cooling fan. If a drawer is fitted directly underneath the cooktop, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the cooktop. Do not store pointed or small items or paper in the drawer. They could get in through the ventilation slots or be sucked into the housing by the fan and damage the fan or impair cooling.

▶ Do not store flammable materials in the appliance storage drawer or near this appliance. Cutlery inserts must be heat-resistant.

▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.

▶ Metal utensils stored in a drawer under the cooktop can become hot if the induction cooktop is used intensively for a long time.

▶ Never simultaneously use two pans on the one cooking zone.

▶ If the cooktop is built-in behind a furniture door, it must only be operated when the door is open.
Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.

▶ If the cooktop is built in over a pyrolytic oven, the cooktop should not be used whilst the pyrolytic process is being carried out, as this could trigger the overheating protection mechanism on the cooktop (see relevant section).

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

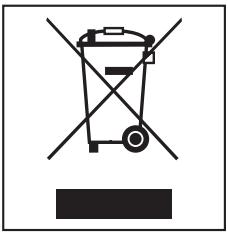
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged or disconnected from the mains electricity supply by a competent person.
The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and adhesive labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Before using for the first time

When the induction cooktop is first connected, and after a power cut, all of the indicators in the display light up for approx. 1 second for testing purposes. The appliance can be used as soon as the indicators go out.

When the appliance is used for the first time, it may give off a slight smell. The smell and any vapours will dissipate after a short time.
They do not indicate a faulty connection or appliance, and they are not harmful to your health.

Please note that the heating-up time of induction cooktops is much shorter than that of conventional cooktops.

The induction principle

An induction coil is located under each cooking zone. When a cooking zone is switched on, this coil creates a magnetic field which impacts directly on the base of the pan and heats it up. The cooking zone itself is heated up indirectly by the heat given off by the pan.

An induction cooking zone only works when a ferromagnetic pan is placed on it (see "Pans").

Induction automatically recognises the size of the pan, i.e. heat is only generated in the area covered by the base of the pan.

The cooking zone **will not work**:

– if it is switched on without a pan in place, or if the pan is unsuitable (non-magnetic base).

– if the diameter of the base of the pan is too small.

– if the pan is taken off the cooking zone when it is switched on.

If this happens, U will flash in the display.

If a suitable pan is placed on the cooking zone within 3 minutes, U will go out and you can continue as normal.

If no pan or an unsuitable pan is placed on the cooking zone, the cooking zone will switch off automatically after 3 minutes. 0 and C will flash alternately in the display.

To use the cooking zone again, first turn the control to "0".

Take particular care never to place cutlery or other metal objects on the cooktop. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.

After use, switch off the cooking zone by its control and do not rely on the pan detector.

Noises

When using an induction cooking zone, the following noises can occur in the pan, depending on what it is made of and how it has been constructed:

– On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

– If the pan base is made of layers of different materials (e.g. in a sandwiched base), it might emit a crackling sound.

– Whistling might occur when two cooking zones are in use and the bases of the pans are made of layers of different materials and one of the linked cooking zones is being operated with its Booster function.

– You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the cooktop is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

Pans

Type of pans

Suitable pans include:

– stainless steel pans with a magnetic base

– enamelled steel pans

– cast iron pans

Unsuitable pans:

– stainless steel pans without a magnetic base

– aluminium and copper pans

– glass, ceramic or earthenware pots and pans

To test whether a pot or pan is suitable for use on an induction cooktop, hold a magnet to the base of the pan. If the magnet sticks, the pan is suitable.

Pan size

Please be aware that the properties of the pan base can affect the eveness with which food heats up in the pan.

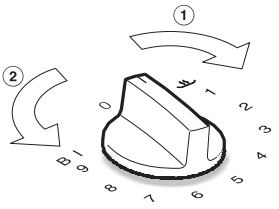
To make optimum use of the cooking zones, choose pans with diameters larger than the innermost markings but smaller than the outermost markings. If the diameter of the pan is smaller than the innermost marking, the induction heating will not work. The zone will behave as if it had no pan on it.

Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.

Place pans in the centre of the cooking zone.
If a pan's base sits only partly on the cooking zone, handles can become very hot.

Switching on and off

Each cooking zone is switched **on** by turning the control **clockwise** ① to the power setting required, and is switched **off** by turning the control **anti-clockwise** ② to "0".



Do not turn the control to "0" by turning it clockwise past BI or BI/II.

When a cooking zone is switched on, the in-operation indicator lights up. Once it has reached a certain temperature, the residual heat indicator also lights up.

After the appliance has been switched off, the in-operation indicator goes out.

Residual heat indicator

The residual heat indicator remains on until the cooktop is cool enough to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on. Danger of burning!

Settings

Cooking process	Settings*
Keeping food warm	
Melting butter Dissolving gelatine	1 - 2
Making porridge	2
Warming small quantities of liquid Cooking rice Defrosting frozen vegetables Cooking broths, pulse soups	3
Warming liquid and semi-solid foods Preparing omelettes, lightly fried eggs Steaming fruits Cooking dumplings	4
Steaming vegetables, fish Defrosting and heating frozen food	5
Bringing large quantities of food to the boil Thickening sauces, e.g. Hollandaise Gentle braising (without overheating the fat) of fried eggs	6
Gentle braising (without overheating the fat) of meat, fish etc. Frying pancakes etc.	7
Searing stews	8
Boiling large quantities of water Bringing to the boil	9

* This information should only be taken as a guide.
The wattage may vary depending on the size and material of the pans used. It is therefore possible that the power settings are slightly different for your pans. You can establish the best settings for your cooking containers through practice.

Auto heat-up

Continued cooking setting	Heat-up time in minutes and seconds (approx.)
1	0 : 15
2	0 : 15
3	0 : 25
4	0 : 50
5	2 : 00
6	5 : 50
7	2 : 50
8	2 : 50
9	-

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting which you have previously selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

Taking a pan off the zone whilst Auto heat-up is in operation interrupts Auto heat-up. It will resume if a pan is placed back on the zone within 3 minutes.

To activate Auto heat-up

- Turn the control anti-clockwise as far as it will go, and hold in that position until *A* appears in the display.

If the control is held in this position for too long, *L* will appear in the display and the system lock will be active (see "System lock").

- Turn the control clockwise to the continued cooking setting required.

If a continued cooking setting is not selected within five seconds, Auto heat-up will not be active.

Changing the continued cooking setting is only possible within 10 seconds after activation of Auto heat-up. After this time, a change to deactivation of Auto heat-up occurs.

An *A* lights up in the display during the Auto heat-up phase.

Booster function

The cooking zones are equipped with Single (I) or TwinBoosters (I/II) (see "Guide to the appliance").

When activated, the power is boosted so that large quantities can be heated quickly, e.g. when boiling water for cooking pasta. When Booster I and Booster II are activated, the cooking zones will operate with extra power for 10 minutes.

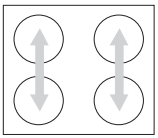
The Booster function can only be used on two cooking zones at the same time, one on the left and one on the right.

The cooking zone will automatically revert to power setting 9 at the end of the Booster time.

Taking a pan off the zone whilst the Booster is in operation interrupts the Booster function. It will resume if a pan is placed back on the zone within 3 minutes.

The extra boost of energy is only available by taking a proportion of energy away from another cooking zone. For this reason, the cooking zones are networked in pairs as shown.

Example:



When the Single Booster/TwinBooster setting 1 is switched on, the following happens to the connected cooking zones:

– If Auto heat-up is activated, it will be deactivated.

– If the power setting 9 is set on the connected cooking zone, the setting will be reduced.
The reduced power setting and C will flash alternately in the display.

If the TwinBooster setting 2 is switched on, the connected cooking zone will be switched off.
"0" and C will flash alternately in the display.

To activate Booster I

■ Turn the control past power setting 9 to BI or BI/II, and then back to 9.

I will appear in the display for the cooking zone and **B** will light up.

To activate Booster II

■ Turn the control past power setting 9 to BI/II, and then back to 9.

I will appear in the display for the cooking zone and **B** will light up.

■ Turn the control past power setting 9 to BI/II, and then back to 9 once more.

II will appear in the display for the cooking zone.

To deactivate the Booster function

The Booster function can be cancelled early.

■ Keep turning the control past power setting 9 to BI or BI/II until the *I* or *II* symbol in the display goes out; or reduce the power setting.

Keeping warm function

Each cooking zone has a keeping warm function.

If the keeping warm function has been activated, the cooking zone will switch off automatically after a maximum of 2 hours.

This function is for keeping food warm that has just been cooked, i.e. food that is still hot. It is not for reheating food that has gone cold.

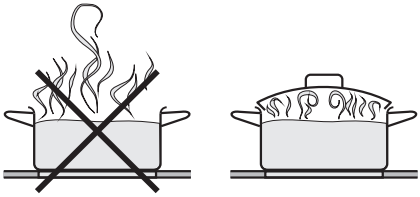
Useful tips

Only use pans for keeping food warm. Cover the pan with a lid.

You do not have to stir food while it is being kept warm.

Nutrients are lost when food is cooked, and continue to diminish when food is kept warm. The longer food is kept warm for, the greater the loss of nutrients. Try to ensure that food is kept warm for as short a time as possible.

– Use a lid whenever possible to minimise heat loss.



Uncovered Covered

– Select a smaller pan when cooking small quantities. A small pot requires less energy than a larger, less filled pot.
– Cook with as little water as possible.
– Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.
– Cooking times can be significantly reduced with a pressure cooker.

System lock

Keep children away from the cooktop for their own safety. Your appliance is equipped with a system lock to prevent the cooktop and cooking zones being switched on.

The system lock can only be activated when all cooking zones are switched off.

The control on the right is used to activate and deactivate the system lock.

To activate the system lock

- Turn the control anti-clockwise as far as it will go, and hold in that position until *L* appears in the display.

Every time the control is touched after this, an *L* will appear in the display for 3 seconds.

To deactivate the system lock

- Turn the control anti-clockwise as far as it will go, and hold in that position until the *L* goes out, and *0* appears briefly in the display.

Safety switch-off

Your cooktop is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power setting is not altered, the cooking zone will switch itself off automatically.

C and *0* will flash alternately in the display for that cooking zone.

To use the cooking zone again, first turn the control to "0".
The in-operation indicator and the display will go out.

Power setting	Maximum operating time in hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Overheating protection

All the induction coils and the cooling elements for the electronics are fitted with an overheating protection mechanism.

To prevent the induction coils and cooling elements from overheating, the overheating protection mechanism works on the affected cooking zone or on the entire cooktop in the following ways:

– If the Booster function is being used, this will be switched off.

– The power setting will be reduced.

– If an induction coil is affected, the cooking zone with that coil will be switched off and an *H* will appear in the display.
Other cooking zones may switch off shortly afterwards.

■ Turn the control for the affected zone(s) to "0".

The cooking zone can only be used again as usual after the *H* has gone out.

If the control is not turned back to "0", *C* and *0* will flash in the display alternately. To use the cooking zone again, first turn the control to "0".

– If the cooling element is affected, the power supply to the cooking zones will be reduced.

As soon as the cooling element has cooled down sufficiently, the cooking zones will continue operating at the original power setting.

– If the temperature rises after the power supply has been reduced, the cooking zones will switch off.
Other cooking zones may switch off shortly afterwards.

C and *0* will flash alternately in the display.

■ Turn the control for the affected zone(s) to "0".

The cooking zones can be used again as soon as they have cooled down to a safe level.

Overheating can be caused by:

– heating up an empty pan

– fats or oils being heated up on the highest power setting

– Insufficient ventilation to the underside of the appliance

If the overheating protection mechanism triggers again, contact Miele.

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Allow it to cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the outer surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- dirt erasers,
- sharp, pointed objects which could damage the seal between the ceramic surface and the surrounding frame, and between the frame and the worktop.

Ceramic surface

Do not use washing-up liquid to clean the ceramic surface. Using washing-up liquid will not remove all soiling and an invisible film will be left behind which will result in a permanent discolouration of the ceramic surface.
Clean the cooktop regularly with a special ceramic cleaning agent.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the cooktop with the Original Miele ceramic and stainless steel cooktop cleaner (see "Optional accessories"), applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the cooktop is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the cooktop with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using the Original Miele ceramic and stainless steel cooktop cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the cooking zone **whilst it is still hot**, using a shielded scraper blade. Take care not to burn yourself.
Allow the appliance to cool down, and then clean as described above.

Stainless steel

The Original Miele ceramic and stainless steel cooktop cleaner is suitable for cleaning stainless steel surfaces (see "Optional accessories"). To help prevent resoiling, we recommend a stainless steel conditioner (see "Accessories"). Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should only be cleaned with a microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.
Ensure that current is not supplied to the appliance until after maintenance or repair work has been carried out.

Please note: A call-out charge will be applied for unnecessary service visits where the problem could have been rectified as described in these operating instructions.

What to do if ...

... the cooking zones do not heat up.

Check whether the mains fuse has tripped. If it has, reset or replace the fuse.

If this doesn't remedy the problem, turn the control to "0", and disconnect the appliance from the electricity supply for approx. 1 minute.

If it still will not switch on, contact a qualified electrician or Miele.

... U flashes in the display for a cooking zone.

Check whether

– the zone was switched on by mistake without a pan on it.

– the pan being used is suitable for use on an induction zone, and that it is large enough (see "Pans").

... C and a power setting flash alternately in the display.

The power setting has been reduced because the Booster was switched on with the connected cooking zone (see "Booster function").

... C and 0 flash alternately in the display for a cooking zone.

The cooking zone has switched off because

– TwinBooster setting 2 was switched on with the connected cooking zone (see "Booster function").

– There is no pan or an unsuitable pan on the cooking zone.

– The overheating protection mechanism has been triggered (see section "Overheating protection").

... after switching on the cooking zone, *d* appears in the display for a few seconds and the cooking zone doesn't heat up.

The demonstration mode has been activated.
To deactivate the demonstration mode, turn the right-hand control to the left twice briefly (<1 sec.) as far as it will go. Then turn it once more and hold for approx. 3 seconds.

... *L* appears in the display for a few seconds after switching on a cooking zone.

The system lock is activated (see "System lock").

... *H* appears in the display for a cooking zone.

The overheating protection mechanism has been triggered (see "Overheating protection").

... F 47 and F 48 flash alternately in the displays.

The vents are covered or the fan is faulty.

The cooktop's vents must not be covered. Remove objects that could be covering the vents. If the fault message continues to appear in the display, call Miele.

... other fault messages *FE..* appear in the displays.

There has been a fault in the electronics.

Interrupt the power supply to the cooktop for approx. 1 minute.

If the problem persists after reconnecting the appliance to the power supply, please contact Miele.

... one or more cooking zones have switched off automatically.

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

... the Booster has automatically deactivated early.

The overheating protection mechanism has been triggered (see "Overheating protection").

... the cooking zone is not working in the usual way at the power setting selected.

The overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on.

This could be because:

– there is too much food in the pan.

– the pan is not conducting heat properly.

Select a higher continued cooking setting next time or start cooking at the highest setting and then turn down to a lower setting manually later on.

... the cooling fan continues to run after the appliance has been switched off.

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

Miele offers a range of useful accessories, as well as cleaning and conditioning products for your appliance.

Depending on country, these can be ordered online at:

www.miele-shop.com

These products can also be obtained by contacting Miele (see back of instructions for contact details).

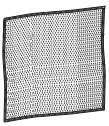
Original Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues.

Original Miele stainless steel conditioning agent 250 ml

Removes water marks, flecks and fingerprints.
Helps keep the appliance looking good for longer.

Original Miele all-purpose microfibre cloth



Removes fingerprints and light soiling.

Safety instructions for installation

Fit the wall units and rangehood before fitting the cooktop to avoid damaging the surface.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This appliance must not be installed and used in mobile installations such as ships etc.

▶ After installation, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.

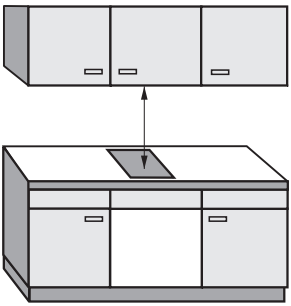
▶ If an interim shelf is installed under the appliance, there must be a minimum gap of 40 mm between the top of the shelf and the underside of the appliance.

▶ This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the cooktop could damage the appliance below.

▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

Safety clearance above the cooktop



A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc., a minimum clearance of at least 760 mm must be maintained between them and the cooktop below.

When two or more appliances are installed together below a rangehood, e.g. an electric cooktop and a gas wok combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

Safety clearances

Side / rear clearances to the cooktop

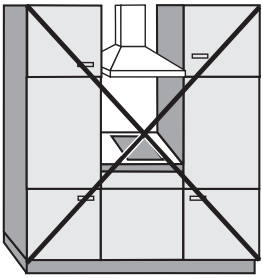
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).

Before installing the appliance, check that the below clearance requirements are met.

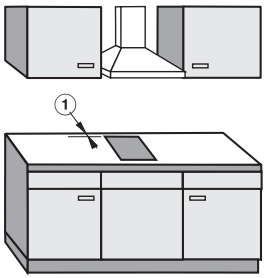
① The horizontal distance from the **back edge** of the cooktop to a vertical surface shall be 50 mm mimimum.

② The horizontal distance from the **right edge** of the cooktop to a vertical surface shall be 40 mm mimimum.

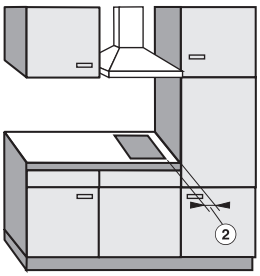
③ The horizontal distance from the **left edge** of the cooktop to a vertical surface shall be 40 mm mimimum.



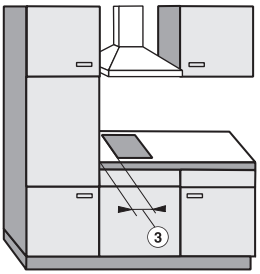
Not allowed



Recommended



Not recommended



Not recommended

Safety clearance underneath the cooktop

To ensure sufficient ventilation to the cooktop, a certain gap must be left between the underside of the cooktop and any oven, interim shelf or drawer.

The minimum gap between the underside of the cooktop and

– the top of an **oven** is **15 mm**.

– the top of an **interim shelf** is **15 mm**.

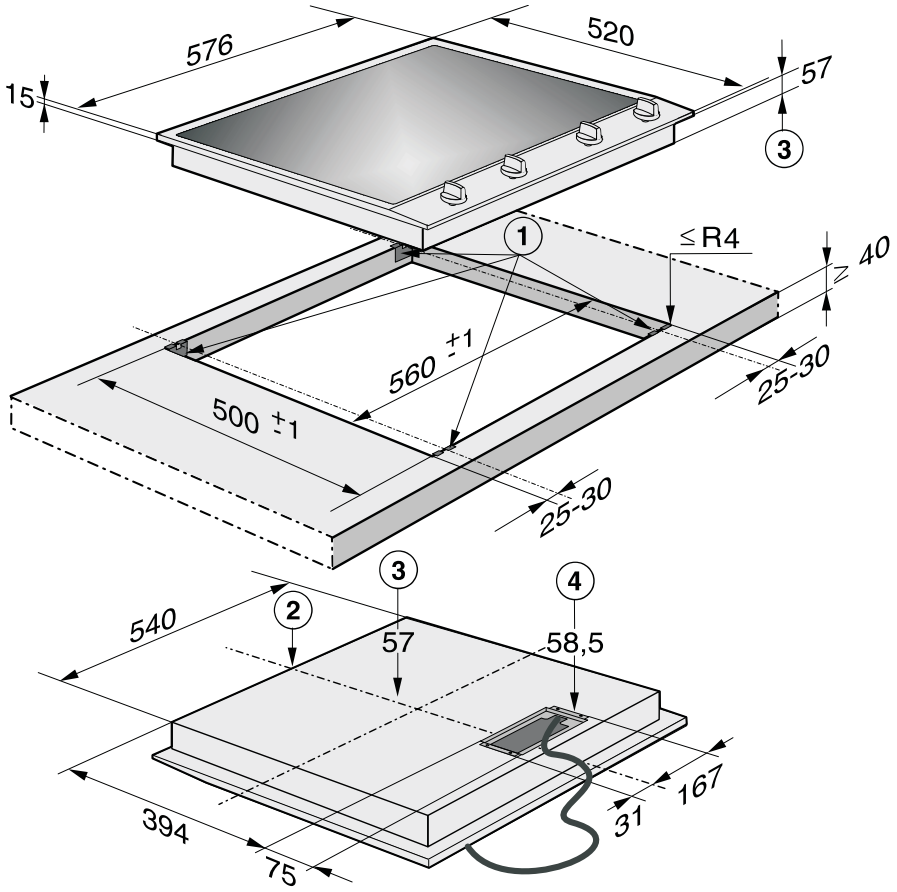
– the base of a **drawer** must be **75 mm**.

Interim shelf

It is not necessary to install an interim shelf underneath the cooktop.

A gap of 10 mm is needed at the back for laying the mains connection cable. For better cooktop ventilation, however, a gap of 20 mm is recommended.

Appliance and building-in dimensions



① Spring clamps

② Front

③ Building-in depth

④ Mains connection box with mains connection cable, L = 2,000 mm

- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance.
  See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

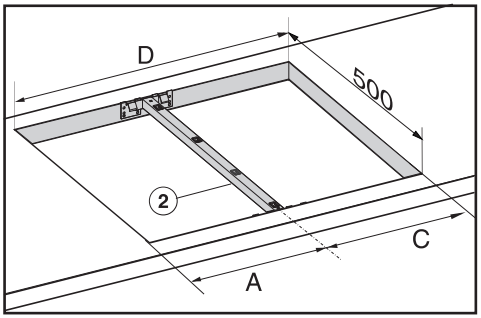
Make sure these materials do not come into contact with the surface of the worktop.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

Installation of several appliances

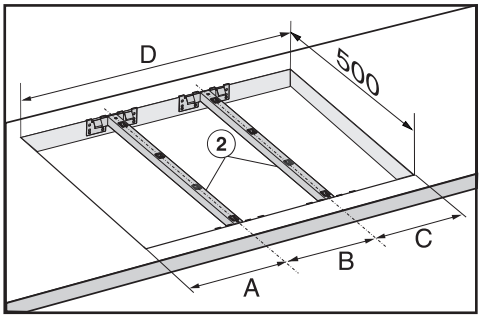
When installing two or more appliances next to each other, a spacer bar ② must be used between each one.
See "Fitting the spacer bars and support brackets".

Worktop cut-out - two appliances



When installing **two appliances**, the width of the cut-out required (D) is calculated by adding dimensions (A) and (C).

Worktop cut-out - three appliances



When installing **three appliances**, the width of the cut-out required (D) is calculated by adding dimensions (A), (B) and (C).

A = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

B = appliance width (288 mm or 380 mm or 576 mm)

C = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

D = width of worktop cut-out

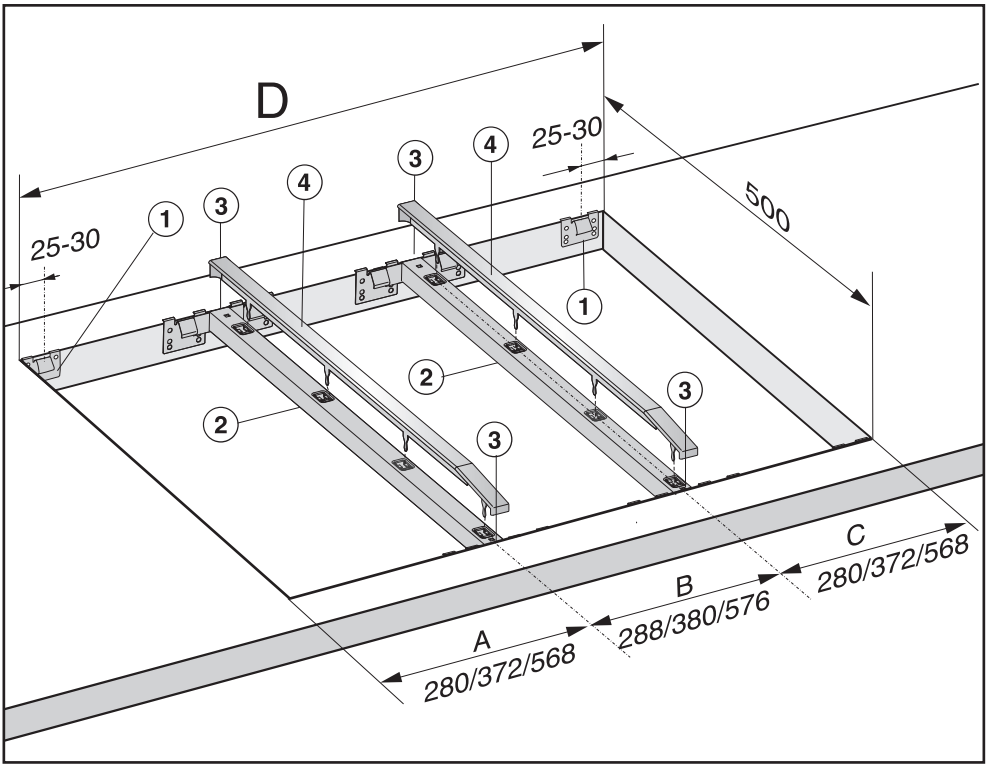
When installing **more than three appliances**, for each additional appliance, add the relevant appliance width (288 mm or 380 mm or 576 mm) to dimensions A, B and C.

Worktop cut-out calculation example for three appliances

A Appliance width less 8	**B** Appliance width	**C** Appliance width less 8	**D** **Worktop cut-out**
280	288	280	848
280	380	372	1032
280	576	568	1424
372	288	280	940
372	380	372	1124
372	576	568	1516
568	288	280	1136
568	380	372	1320
568	-	568	1136

All dimensions are given in mm

Installation of several appliances



① Spring clamps

② Spacer bars

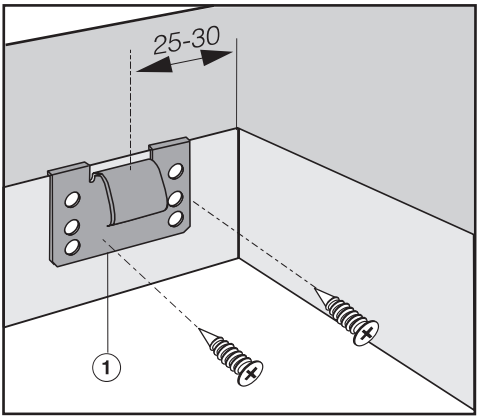
③ Gap between spacer bar and worktop

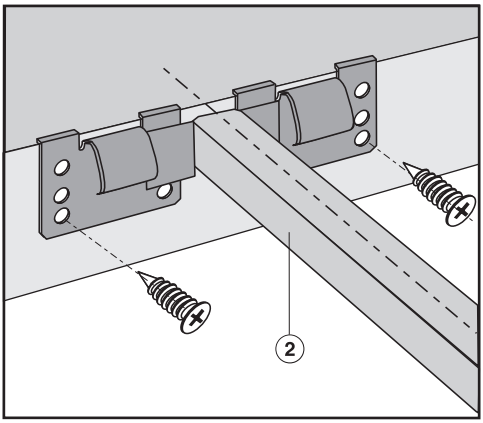
④ Cover

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Wooden worktops



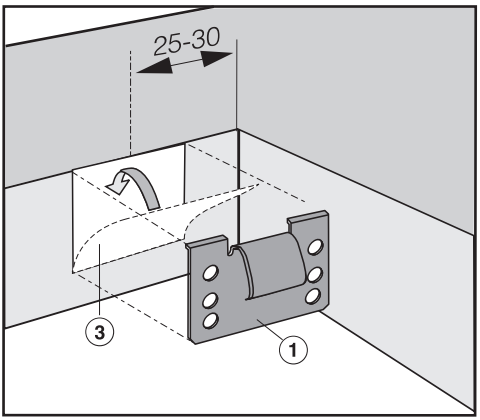


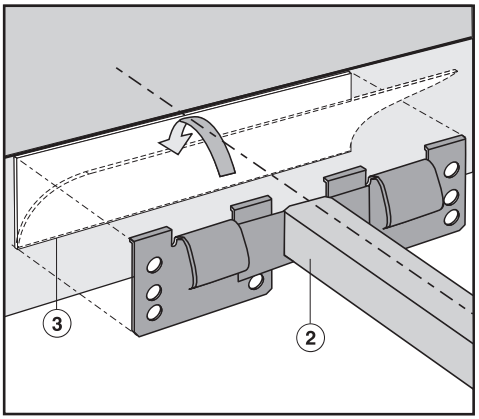
- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

Fixing the spring clamps and spacer bars

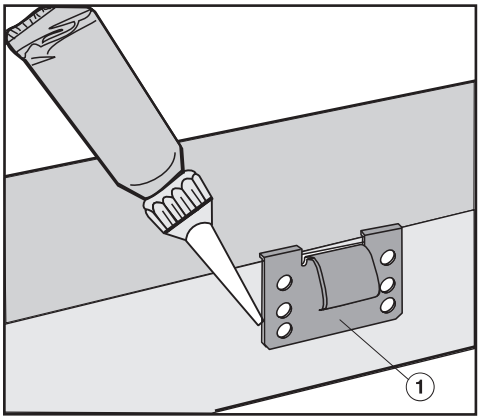
Granite and marble worktops

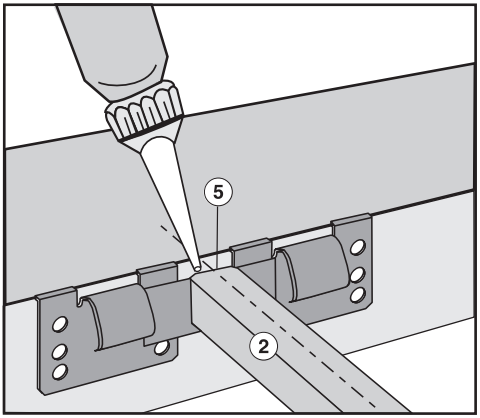
The screws are not required for granite or marble worktops.





- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.





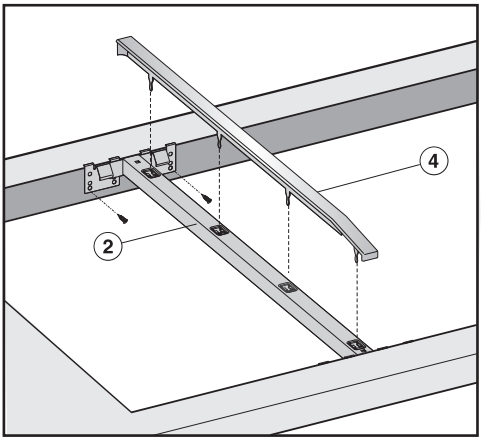
- Coat the side edges and the lower edges of the spring clamps ① and the spacer bars ② with silicone.
- Then fill gap ⑤ between the spacer bars and the worktop with silicone.

Installing the appliance

- Feed the connection cable down through the cut-out.
- Place the appliance into the worktop cut-out, starting with the front of the appliance.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this, make sure that the seal sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**

When installing several appliances, a cover must be inserted into the spacer bar.

- Slide the installed appliance to one side until you can see the holes of the spacer bar.



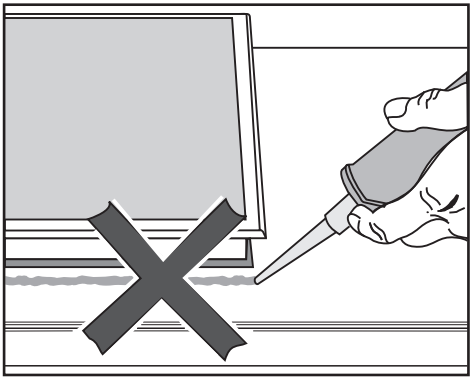
- Insert the cover ④ into the holes of the spacer bar ②.
- Place the appliance into the worktop cut-out, starting with the front of the appliance.
- Connect the appliance to the mains electricity (see "Electrical connection").
- Check that the appliance works.

Removing the appliance

If the appliance is accessible from below, push it out from underneath, starting at the back.

In stubborn cases, or if the appliance is not accessible from below, use a cooktop lever (available from Miele) to lift up the cooktop. To prevent damage to the worktop, position a cloth or similar under the cooktop lever.
Warning: Do not use a screwdriver to lift up the cooktop as this will damage the appliance.

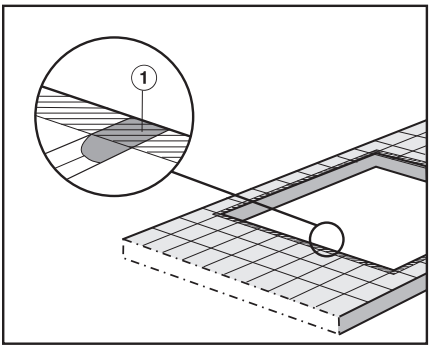
Seal between the appliance and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Do not use any additional sealant (e.g. silicone) between the appliance and the worktop.
This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the appliance or the worktop.

Tiled worktop



Grout lines ① and the hatched area underneath the appliance frame must be smooth and even. If they are not, the appliance will not sit flush with the worktop and the sealing strip underneath the appliance will not provide a good seal between the appliance and the worktop.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

For extra safety, it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

The data plate gives the necessary data for connection.

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

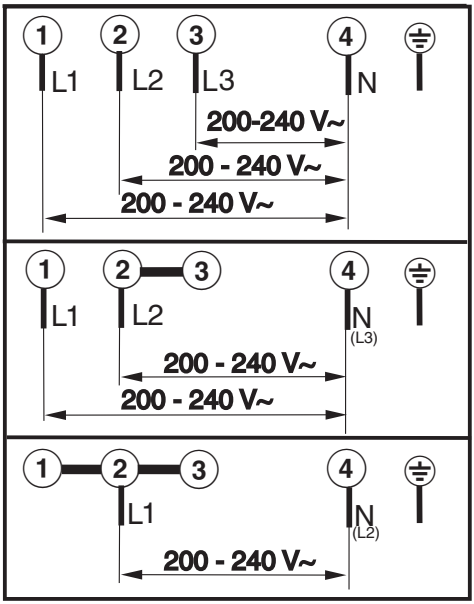
– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

– The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

– The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

Elektroanschluss

Wiring diagram



N.B. This appliance is supplied single phase

In the event of any faults which you cannot remedy yourself, please contact Miele.

The contact details for Miele are given at the back of these instructions.

When contacting Miele, please quote the model and serial number of your appliance. These can be found on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the back of these instructions.

Warranty

The warranty for this appliance is 2 years. For further information, please refer to your warranty booklet.

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